

IN THE ABSTRACT:

Please amend the abstract as follow:

Abstract

~~There is provided a process for making non oil fried, filled snacks that keep longer, are palatable, attractive, and assure good shape retention, thereby presenting high commercial value.~~

There is provided a process for making non-oil-fried, filled snacks that keep longer, are palatable, attractive, and assure good shape retention, thereby presenting high commercial value. The process for making filled snacks as dried by non-oil-frying ~~comprises~~includes the steps of kneading a wheat flour mixture to prepare dough, rolling thesaid dough to prepare a dough sheet, steaming thesaid rolled dough sheet, air cooling thesaid steamed dough sheet, cutting thesaid cooled dough sheet into a plurality of sections of a specified size and a specified shape, placing a dried filling on each of thesaid sections, joining the opposite edges of each of thesaid sections so that thesaid filling is enclosed in eachsaid section, and drying thesaid wrapped dumpling by means other than oil frying. If a ~~broad dough sheet is employed, it is cooled after steaming and transported to a slitter by transport means dusted with a powder on the surface of the belt; the broad dough is then slit into strips of narrower width and each strip is cut into sections.~~